

WINNERS

2008 James Beard Foundation Book Awards

Presented by Green & Black's®

For cookbooks published in English in 2007

Cookbook of the Year

The River Cottage Meat Book

by Hugh Fearnley-Whittingstall
(Ten Speed Press)

Baking and Dessert

Peter Reinhart's Whole Grain Breads: New Techniques, Extraordinary Flavor

by Peter Reinhart
(Ten Speed Press)

Americana

A Love Affair with Southern Cooking

by Jean Anderson
(HarperCollins Publishers)

International

The Country Cooking of France

by Anne Willan
(Chronicle Books)

Wine and Spirits

Imbibe!: From Absinthe Cocktail to Whiskey Smash, a Salute in Stories and Drinks to "Professor" Jerry Thomas, Pioneer of the American Bar

by David Wondrich
(Perigee)

Cookbook Hall of Fame

Couscous and Other Good Food from Morocco

by Paula Wolfert
(HarperCollins)

Cooking from a Professional Point of View

The Fundamental Techniques of Classic Cuisine

by The French Culinary Institute with Judith Choate
(Stewart, Tabori & Chang)

General

Cooking

by James Peterson
(Ten Speed Press)

Reference

A Geography of Oysters: The Connoisseur's Guide to Oyster Eating in North America

by Rowan Jacobsen
(Bloomsbury)

Writing on Food

Animal, Vegetable, Miracle: A Year of Food Life

by Barbara Kingsolver
(HarperCollins Publishers)

Asian Cooking

My Bombay Kitchen: Traditional and Modern Parsi Home Cooking

by Niloufer Ichaporia King
(University of California Press)

Entertaining

Dish Entertains

by Trish Magwood
(HarperCollins Canada)

Healthy Focus

The EatingWell Diet

by Jean Harvey-Berino with Joyce Hendley and the Editors of *EatingWell*
(The Countryman Press)

Single Subject

The River Cottage Meat Book

by Hugh Fearnley-Whittingstall
(Ten Speed Press)

Photography

The Country Cooking of France

Photographer: France Ruffenach
(Chronicle Books)

WINNERS

2008 James Beard Foundation Journalism Awards

For articles published in 2007

Newspaper Feature Writing About Restaurants and/or Chefs

Brett Anderson

The Times-Picayune

“Landmark Decisions: A Five-Part Series Chronicling the Ruin and Restoration of a Classic New Orleans Restaurant”

Magazine Feature Writing About Restaurants and/or Chefs

Howie Kahn

GQ

“The Wandering Chef”

Restaurant Reviews

Brad A. Johnson

Angeleno

“Hampton’s,” “Sona,”
“The Penthouse”

Writing on Spirits, Wine, or Beer

David Darlington

Wine & Spirits Magazine

“Postmodern Deliciousness:
The World According to Clark Smith”

MFK Fisher Distinguished Writing Award

Junot Díaz

Gourmet

“He’ll Take El Alto”

Newspaper Feature Writing Without Recipes

David Leite

The New York Times

“In a ’64 T-Bird, Chasing a Date With a Clam”

Magazine Feature Writing with Recipes

Betty Fussell

Saveur

“American Prime”

Reporting on Nutrition or Food-Related Consumer Issues

Peter Jaret

EatingWell

“The Search for the Anti-Aging Diet”

Website Focusing on Food, Beverage, Restaurant, or Nutrition

Epicurious.com

Tanya Steel

Newspaper Feature Writing with Recipes

Katy McLaughlin

The Wall Street Journal

“A New Taste Sensation”

Magazine Feature Writing Without Recipes

Manny Howard

New York Magazine

“My Empire of Dirt”

Food Related Columns

Corby Kummer

The Atlantic

“The Rise of the Sardine,” “The Art of Aging Well,” “The Magic Brewing Machine”

Multimedia Writing on Food

Josh Ozersky and Daniel Maurer

Nymag.com

“Grub Street”

WINNERS

2008 James Beard Foundation Broadcast Media Awards

Presented by Viking Range Corporation

For television, webcast, and radio programs aired in 2007

Television Food Segment, National or Local

The Victory Garden

Host: **Michel Nischan**

Network: PBS

Producers: Laurie Donnelly, Hilary Finkel Buxton, Deborah Hurley, Craig Rogers, Cheryl Carlesimo, and John McCally

Radio Food Show

The Splendid Table

Host: **Lynne Rossetto Kasper**

Area: National, American Public Media

Producers: Sally Swift and Jennifer Russell

Television Food Special

Top Chef Holiday Special

Hosts: **Tom Colicchio and**

Padma Lakshmi

Network: Bravo

Producers: Andy Cohen, Dave Serwatka, Frances Berwick, Shauna Minoprio, Dan Cutforth, and Jane Lipsitz

Webcast

Stewards of the Land

Hosts: **Jay Selman, Brian Clark and**

Eric Anderson

Graferadio.com

Producers: Mark Ryan and Jay Selman

Television Food Show, National or Local

Gourmet's Diary of a Foodie

Network: American Public Television

Producers: Ruth Reichl, Laurie Donnelly, Lydia Tenaglia, Chris Collins, Giulio Capua, and Robert Curran

2008 James Beard Foundation Design and Graphics Awards

Outstanding Restaurant Design

For the best restaurant design or renovation in North America since January 1, 2005

Design Firm: **Tadao Ando Architect and Associates**

Designer: Tadao Ando

Project: Morimoto (NYC)

Outstanding Restaurant Graphics

For the best restaurant graphics executed in North America since January 1, 2005

Design Firm: **Robert Louey Design**

Designers: Robert Louey and Claudia Pandji

Project: Sepia (Chicago)

WINNERS

2008 James Beard Foundation Restaurant and Chef Awards

Outstanding Restaurateur Award

Presented by Waterford Wedgwood

A working restaurateur, actively involved in multiple restaurants in the United States, who has set uniformly high national standards as a creative force in the kitchen and/or in restaurant operations. Candidates must have been in the restaurant business for at least ten years.

Joe Bastianich/Mario Batali

Babbo Ristorante e Enoteca
NYC

Best New Restaurant

Presented by Lexus

A restaurant opened in 2007 that already displays excellence in food, beverage, and service and is likely to have a significant impact on the industry in years to come.

Central Michel Richard

Washington, DC
Chef/Owner: Michel Richard

Outstanding Wine Service Award

Presented by Waterford Crystal

A restaurant that displays and encourages excellence in wine service through a well-presented wine list, a knowledgeable staff, and efforts to educate customers about wine. Candidates must have been in operation for at least five years.

Eleven Madison Park, NYC

Wine Director: John Ragan

Outstanding Chef Award

Presented by All-Clad Metalcrafters

A working chef in America whose career has set national industry standards and who has served as an inspiration to other food professionals. Candidates must have been working as a chef for at least the past five years.

Grant Achatz

Alinea, Chicago

Rising Star Chef of the Year Award

A chef age 30 or younger who displays an impressive talent and who is likely to have a significant impact on the industry in years to come.

Gavin Kaysen

Café Boulud, NYC

Outstanding Wine and Spirits Professional Award

Presented by Southern Wine & Spirits of New York

A winemaker, brewer, or spirits professional who has had a significant impact on the wine and spirits industry nationwide. Candidates must have been in the profession for at least five years.

Terry Theise

Terry Theise Estate Selections
Silver Spring, MD

Outstanding Restaurant Award

Presented by S.Pellegrino®

A restaurant in the United States that serves as a national standard-bearer for consistent quality and excellence in food, atmosphere, and service. Candidates must have been in operation for at least ten consecutive years.

Gramercy Tavern, NYC

Owner: Danny Meyer

Outstanding Pastry Chef Award

Presented by All-Clad Metalcrafters

A chef or baker who prepares desserts, pastries, or breads and who serves as a national standard-bearer for excellence. Candidates must have been pastry chefs or bakers for at least the past five years.

Elisabeth Prueitt and**Chad Robertson**

Tartine Bakery
San Francisco

Outstanding Service Award

A restaurant that demonstrates high standards of hospitality and service. Candidates must have been in operation for at least the past five years.

Terra

St. Helena, CA
Owners: Hiro Sone and Lissa Doumani

WINNERS

Best Chefs in America

Presented by American Express®

Chefs who have set new or consistent standards of excellence in their respective regions. Each candidate may be employed by any kind of dining establishment and must have been a working chef for at least the past five years. The three most recent years must have been spent in the region where chef is presently working.

Best Chef: Pacific

(CA, HI)

Craig Stoll

Delfina
San Francisco

Best Chef: Great Lakes

(IL, IN, MI, OH)

Carrie Nahabedian

Naha
Chicago

Best Chef: Northwest

(AK, ID, MT, OR, WA, WY)

Holly Smith

Café Juanita
Kirkland, WA

Best Chef: South

(AL, AR, FL, LA, MS)

Michelle Bernstein

Michy's
Miami

Best Chef: Mid-Atlantic

(DC, DE, MD, NJ, PA, VA)

Eric Ziebold

CityZen
Washington, DC

Best Chef: New York City

(FIVE BOROUGHES)

David Chang

Momofuku Ssäm Bar

Best Chef: Southeast

(GA, KY, NC, SC, TN, WV)

Robert Stehling

Hominy Grill
Charleston, SC

Best Chef: Midwest

(IA, KS, MN, MO, NE, ND, SD, WI)

Adam Siegel

Bartolotta's Lake Park Bistro
Milwaukee

Best Chef: Northeast

(CT, MA, ME, NH, NY STATE, RI, VT)

Patrick Connolly

Radius
Boston

Best Chef: Southwest

(AZ, CO, NM, NV, OK, TX, UT)

Lachlan Mackinnon-Patterson

Frasca Food and Wine
Boulder, CO

WINNERS

Humanitarian of the Year

Frances Moore Lappé

Lifetime Achievement Award

Fritz Maytag

America's Classics

Bagaduce Lunch

19 Bridge Road (Route 176)

Brooksville, ME

Owner: Judy Astbury

Jumbo's

7501 NW 7th Avenue

Miami, FL

Owner: Bobby Flam

Irma's Restaurant

22 N. Chenevert Street

Houston, TX

Owner: Irma Galvan

Tufano's Vernon Park Tap

1075 Vernon Park Place

Chicago, IL

Owner: Joseph DiBuono

Maneki

304 Sixth Avenue South

Seattle, WA

Owner: Jean Nakayama

Who's Who of Food & Beverage in America

Dan Barber

Chef/Owner: Blue Hill, NYC, and Blue Hill at Stone Barns, Pocantico Hills, NY

Anthony Bourdain

Author and Chef, NYC

Nancy Oakes

Chef: Boulevard, San Francisco

Russ Parsons

Writer, *The Los Angeles Times*,
Los Angeles

Zanne Early Stewart

Former Executive Food Editor,
Gourmet, NYC

Steve Sullivan

Founder/Owner, Acme Bread
Company, Berkeley, CA